

# WINTER BASH



## COCKTAIL RECEPTION

\$45/person

### CHOICE OF FIVE

#### Hot Canapés

- Chicken Satay with Sweet Chili Dipping Sauce
- Goat Cheese & Leek Mini Quiche
- Pesto Prosciutto Flatbread
- Porcini Marsala Arancini
- Vegetable Samosa
- Vegetable Spring Roll

#### Cold Canapés

- Smoked Salmon Roses on Rye
- Caprese on a Skewer
- Prosciutto & Melon
- Thai Prawns

### BAR

#### Host Bar

3 hours: \$21 per person++

#### Cash/Consumption or Ticketed Bar

Available upon request

### BAR MENU

#### Beer

Molson Canadian, Coors Light, Miller Light

#### Bar Rail

Polar Ice Vodka, Wiser's Special Blend Whisky, Lamb's Rum (White, Dark & Spiced), Beefeater Gin, Ballantine's Scotch, Jim Beam Bourbon, Malibu Rum

#### Liqueurs

Blue Curacao, Crème de Banana, Crème de Cacao, Melon Liqueur, Peach Schnapps, Sour Puss Raspberry, Triple Sec, Red & White Vermouth

#### Wine

Vineland Estates Cabernet Merlot + Unoaked Chardonnay

### WINE UPGRADE

#### Substitute

Red + White Wines by Masi Modello

### PREMIUM BAR UPGRADE

Everything listed in the standard bar plus:

#### Beer

Belgian Moon, Creemore Springs Premium Lager

#### Bar Rail

Amaretto, Sambuca, Limoncello, Bailey's Irish Cream, Kahlua, Olmaca Gold Tequila, Martell VS Cognac, Remy Martin VSOP Brandy

#### Substitute

Grey Goose Vodka, Crown Royal, Appleton Estate Signature Blend, Bombay Sapphire Gin, Johnny Walker Black Scotch

### DÉCOR

- Cocktail high top tables
- Tables/chiavari chairs
- Linens
- Centerpieces
- LED lighting & background music
- Fireplace

905-381-9898 | INFO@CARMENSHOTEL.COM | CARMENSHOTEL.COM

*Room fee applies if group is less than 35ppl: 30ppl - \$250 | 25ppl - \$500. All prices are subject to 17% facility fee and 13% HST.*



# WINTER BASH



## PLATED DINNER

\$55/person

### APPETIZER (CHOICE OF ONE)

- Butternut Squash Veloute
- Caesar Salad
- Marinated Mushroom Salad
- Fresh Market Green Salad

### CHOICE OF MAIN COURSE

- Chicken Supreme**  
with Sundried Tomato Green Peppercorn Sauce
- Atlantic Salmon Fillet**  
with Charred Pineapple Salsa
- Pork Chops**  
with Apple Calvados Sauce
- Turkey Breast**  
with Turkey Gravy

### ACCOMPANIED BY FRESH MARKET VEGETABLES & YOUR CHOICE OF ONE OF THE FOLLOWING

- Buttermilk Garlic Mashed Potatoes
- Oven Roasted Potatoes
- Rice Pilaf

### PLATED DESSERT OPTIONS

- Individual Salted Caramel Cheesecake,  
Caramel Sauce & Fruit Garnish
- Tiramisu
- Maple White Chocolate Cake

### BAR

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3 hours: \$21 per person++
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### BAR MENU

- Beer**  
Molson Canadian, Coors Light, Miller Light
- Bar Rail**  
Polar Ice Vodka, Wiser's Special Blend Whisky, Lamb's Rum (White, Dark & Spiced), Beefeater Gin, Ballantine's Scotch, Jim Beam Bourbon, Malibu Rum
- Liqueurs**  
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- Wine**  
Vineland Estates Cabernet Merlot + Unoaked Chardonnay

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